



## Travel to Bed & Breakfasts in Ohio or Minnesota

### **Salmon Brunch Popup Pancakes**

*Also known as Finnish Baked Pancakes or Dutch Babies with Fruit Fillings*

- 1 egg, room temperature; lightly beaten
- 1/4 cup all-purpose flour
- 1/4 cup milk or almond milk
- 2 Tablespoons melted butter or avocado oil, divided
- 1/4 teaspoon dill weed
- 1/4 teaspoon almond extract
- 1/8 teaspoon finely shredded lemon peel

### **Scrambled Eggs and Smoked Salmon Filling**

- 1 (3.5 oz.) package Maplewood Smoked Salmon, divided
- 1 Tablespoon chive flavored cream cheese
- 1/4 teaspoon dill weed or as desired
- Creamy Scrambled Eggs, (see recipe below)
- Sour cream or Plain Yogurt, as desired
- Ground paprika as desired
- Fresh chopped dill weed, as desired

- Preheat oven to 450 degrees F. Set aside an 8-inch oven-proof skillet or 8-inch round baking pan.
- In a small mixing bowl, whisk egg until frothy; add flour, milk, 1 Tablespoon melted butter, dill weed, almond extract; beat until smooth; stir in lemon peel.
- Place greased skillet in preheated oven for 2 minutes.
- Add 1 Tablespoon melted butter or avocado oil to hot skillet; swirl to coat pan. Be careful as it is very hot.
- Pour batter into hot skillet. Bake pancake in the preheated 450-degree F. oven about 15 minutes or until puffed and golden.
- Remove from oven; set aside. It will reduce in size while cooling. Any big puffs inside can be gently depressed when able to touch the pancake.

**Prepare Toppings Ahead of Time:**

- In a small bowl, stir 2 Tablespoons chopped smoked salmon with cream cheese and dill weed. Carefully spread line layer over bottom of pancake.
- Spoon prepared scrambled eggs into the pancake; top the eggs with a dollop of sour cream; lightly sprinkle dish with paprika. Top sour cream with a small sliver of salmon; arrange salmon cut salmon slices around the edge of the filling; sprinkle with fresh dill weed, as desired. Cut into wedges for two servings. Yield: serves 2 or 1 very large serving.

**Recipe for Ohio Creamiest Scrambled Eggs**

4 eggs

1 teaspoon butter

2 Tablespoons cream cheese or chive flavored cream cheese, softened

Salt and ground black pepper to taste

**Directions:**

- Whisk eggs in medium bowl until well beaten. Melt butter in a skillet over medium heat. Add eggs.
- Using a spatula, keep eggs moving until almost fully set.
- Add cream cheese. Continue to cook for an additional minute, constantly stirring to incorporate the cream cheese.
- Remove from heat; season with salt and pepper.
- Serve in 8-inch prepared Pop-up Pancake

**Recipe Inspired by:**

**Harkins House Inn**, 715 West St., Caldwell, Ohio 43724, 740/732-7347, [bbonline.com](http://bbonline.com).

Recipe: *Dutch Babies*

*Creamiest Scrambled Eggs*

[:https://ohioeggs.com/recipe/creamiest-scrambled-eggs/](https://ohioeggs.com/recipe/creamiest-scrambled-eggs/)

**Poplar Creek Guesthouse Bed and Breakfast on the Gunflint Trail near Grand Marais, Minnesota:** Recipe: *Finnish Baked Pancakes:*

<https://www.midwestliving.com/recipe/pancakes-waffles/finnish-baked-pancakes/>

**About the Recipe:** This oven baked pop-up pancake is also known as Dutch Babies or Finnish Baked Pancakes. They can be baked in larger pans or mini pans and filled with fresh berries, sliced fruits, and sprinkled with powdered sugar.

We decided to make it into a brunch dish and filled it with dill and chive creamed smoked salmon, creamy scrambled chive flavored eggs, maple smoked salmon strips, and a dollop of sour cream. It was large enough to serve two. We also found that fresh chopped tomato sauce or ketchup added a nice go-along.

**Welcome to Harkins House Inn Bed & Breakfast Caldwell, Ohio**

The Harkins House Inn Caldwell, located in the countryside of southeastern Ohio, is about 3 blocks from downtown Caldwell. This accommodation is also 3.2 km from Ohio Wolf Run State Park. The bed & breakfast is also close to Snowshoe. Baker Family Museum. For More Information See:

<https://the-harkins-house-inn-caldwell.booked.net/>

**Welcome to Poplar Creek Guesthouse Bed and Breakfast, Grand Marais, Minnesota:**

A secluded inn nestled in the Northwoods near the Gunflint Trail Scenic Byway. On quiet canoe-only lake & creek. Overlooking BWCA. Inn with whirlpool, fireplaces, and guest kitchens. Canoe, fish, swim. Hiking, biking, skiing, snowshoeing trails on site. Birding, wildlife, moose viewing.

**For More Information See:**

[https://www.tripadvisor.com/Hotel\\_Review-g60837-d258229-Reviews-Poplar\\_Creek\\_Guesthouse\\_B\\_B-Grand\\_Marais\\_Minnesota.html](https://www.tripadvisor.com/Hotel_Review-g60837-d258229-Reviews-Poplar_Creek_Guesthouse_B_B-Grand_Marais_Minnesota.html)